

FLAVORS IN

Bloom

SPRING | SUMMER 2022
MENU



hors d'oeuvres

30 minutes of food service | select 3
30 minutes of food service | select 5
60 minutes of food service | select 5
120 minutes of food service | select 7

WOLFGANG PUCK CLASSICS

Spago's Signature Spicy Tuna Tartare, Sesame Miso Cone
Miniature Cheeseburger, Brioche Bun, Tiny Tomatoes, Remoulade
Smoked Salmon Pizza, Dill Crème Fraiche, Caviar
Assorted Pizzas: 4 Cheese, Vegetable, BBQ Chicken
Chinois Chicken Salad, Candied Cashews, Wonton Cup
Chinois Lamb Lollipop, Cilantro-Mint Vinaigrette
Tempura Shrimp, Wasabi Glaze
Crispy Vegetable Spring Roll, Apricot Mustard

SEASONALLY INSPIRED

Mashed Spring Pea, Avocado Relish, Toasted Crostini, Shaved Manchego
Burrata Flatbread, Dill, Watermelon Radish, Green Pea Pesto, Pink Peppercorn
Falafel Pita Pocket, Tahini, Pickled Pearl Onion, Micro Parsley
Herbed Zucchini Latke, Dill, Feta Cheese Mousse
Jerk Beef Empanada, Cilantro Lime Crème Fraiche, Romanesco
Seasonal White Fish Taco, Watercress, Meyer Lemon Crème Fraiche
Crispy Mac & Cheese Bites, Shaved Parmesan
Toasted New England Style Lobster Roll, Celery Salt, Lemon, Housemade Brioche
Everything Bagel Macaron, Whipped Boursin



SPRING | SUMMER MENU

stations

coffee and hot tea included
2 hours of food service

select 2
select 3
select 4



CHEF ATTENDED

\$200 Chef per 75 guests

STEAK HOUSE

Chopped Wedge Salad, Crumbled Bleu Cheese, Chopped Bacon, Vine-Ripened Tomato, Bleu Cheese Dressing
Carved Locally Farmed Herb Roasted Chicken, Natural Jus OR
Carved Double Cut NY Steak, Bordelaise Sauce
Garlic Roasted Fingerling Potatoes, Ketchup
Creamed Spinach, Grilled Artichokes, Lemon Oil
Mini New York Cheesecake, Graham Cracker Crust

PASTALICIOUS

Panzanella Salad, Toasted Rustic Bread, Cucumbers, Red Onion, Red & Yellow Cherry Tomatoes, Mixed Olives, Basil, Red Wine Vinaigrette
Artisanal Breads, Butter

Choice of 2

Gnocchetti Sardi, Foraged Mushrooms, Carrot Tops
Pistou

Rigatoni Braised Beef Shank, Lardo, Cured Egg Yolk,
Baby Turnips, Snow Peas

Seasonal Agnolotti

Shrimp Fra Diavolo, Saffron Orzo

Miniature Cannolis

TASTE OF HOLLYWOOD

Radicchio Cup Farmer's Market Vegetable Salad,
Grated Parmesan, Balsamic Vinaigrette
Crab & Shrimp Louie Parfait, Horseradish Panna Cotta,
Avocado
Baked Cavatappi Macaroni & Cheese, Aged Vermont
Cheddar
Warm Molten Chocolate Cake, Vanilla Cream

TUNA YOUR WAY

Guests Select at Station

Bed of Crunch Lettuce OR Coconut Jasmine Rice
Sesame Crusted Tataki OR Spicy Tuna Tartar
Wonton Chips, Wasabi, Spicy Mayo, White Soy Ponzu,
Wakame

Tropical Panna Cotta

SOUTH ASIAN

Vegetable Samosa, Mint-Cilantro Sauce

Chicken Tikka Masala Papadum Taco

OR

Lamb Masala

Chutneys, Naan

Saffron Pilaf

Saag Paneer

Cardamom-Scented Chocolate Bread Pudding



SPRING | SUMMER MENU

stations

coffee and hot tea included
2 hours of food service

select 2
select 3
select 4



SERVER ATTENDED

LATIN FLARE

Butter Lettuce Cup, Shaved Manchego, Rainbow Carrots, Marcona Almonds, Orange-Balsamic Vinaigrette

Slow Braised Beef Short Ribs, Achiote Pickled Mustard Seeds, Oregano Chimichurri
OR

Mojo Roasted Salmon, Charred Pineapple Pico de Gallo
Grilled Vegetables, Salsa Verde

Cinnamon Dusted Churro, Vanilla Bean Custard

POT PIE BAR

Seasonal Inspired Succotash
Wolfgang's Classic Chicken Pot Pie, Black Truffle Pastry
Short Rib Pot Pie, Root Vegetable, Mashed Potato
Caramelized Lemon Tart

ASIAN FUSION

Szechuan Green Bean, Crispy Tofu, Candied Cashews, Toasted Sesame Seeds

Sesame Chicken, Sauteed Broccoli
OR

Miso Glazed Salmon, Carrot Ginger Puree

Vegetable Fried Rice

Black Sesame Macaron

SMOKIN' RAINBOW POPCORN

Individual Cups of Neon Colored Popcorn

Flavors | Raspberry, Blackberry, Lemon

Dipped in Liquid Nitrogen
(Set-up Fees vary based on group size)



LOAD ON THE TOTS

Tater Tots
Brisket Chili con Carne
Black Beans, Nacho Cheese Sauce
Chopped Tomato, Sour Cream, Pickled Jalapeno, Pickled Red Onion
Chocolate Chip Cookie

FRIED CHICKEN & BISCUITS

Buttermilk & Pickle Brine Southern Fried Chicken
Thighs, Cheddar & Chive Biscuit, Sherry Maple Drizzle
Tater Tots, Sriracha Aioli
Bread & Butter Pickles
Red Velvet Whoopie Pie

ANTIPASTI BOARD

Prosciutto, Salami, Serrano Ham
Boursin, Herb Encrusted Goat Cheese, Local Cheddar, Manchego
Rolled Roasted Eggplant
Roasted Peppers
Truffled Artichoke Hearts
Dried Apricots, Marcona Almonds, Salted Cashews
Cornichons, Mustard
Crackers, Cracked Lavash

SPRING | SUMMER MENU

a seated lunch gathering

rolls & butter, coffee, hot tea, and iced water included

SALADS

choice of one

Roasted Beet Salad, Goat Cheese Crostini, Toasted Hazelnuts, Mizuna, Citrus Vinaigrette
Chopped Farmer's Market Vegetable Salad, Shaved Parmesan, Balsamic Vinaigrette
Mixed Field Greens, Shaved Radish, Pickled Peaches, Toasted Sunflower Seeds, White Balsamic Vinaigrette

ENTREES

choice of one

Pan Roasted Chicken, Potato Puree, Sautéed Spinach, Rosemary Natural Jus
Slow Braised Boneless Short Rib, Potato Puree, Grilled Asparagus, Port Wine Reduction
Ginger Almond Crusted Salmon, Cauliflower Puree, Ancient Grain Risotto, Aged Red Wine Sauce
Sweet Potato Quinoa Cake, Sautéed Spinach, Chickpea Ragout, Fire Roasted Tomato Sauce (V)

DESSERTS

choice of one

Almond Pound Cake, Yuzu Mousse, Olive Oil Powder, Basil Strawberry Compote
Apple Tarte Tatin, Caramel Sauce, Crème Fraîche
S'mores Parfait, Espresso Dark Chocolate Mousse, Toasted Marshmallow Bourbon Cream, Graham Cracker, Caramelized Cocoa Nibs*
Peaches & Cream Dome, Almond Cake, White Chocolate Lime Mousse, Macerated Peach Center, Peach Glaze, Ginger Oatmeal Crumble*
Key Lime Tart, Mango Salsa, Tequila Lime Whipped Cream, Honey Tuile, Market Berries, Lemon Reduction

*Customization Available

CURATED EXPERIENCES

FRESH PASTA

Spring Sweet Pea Tortelloni, Leeks, Fava Beans, English Peas, Crispy Sage
Ricotta Ravioli, Fire Roasted Sweet Corn, Pearl Onions, Pecorino

DUET ENTREE

Chicken Addition
Fish | Shrimp Addition
Lobster | Crab Cake Addition



SPRING | SUMMER MENU

a seated dinner gathering

rolls & butter, coffee, hot tea, and iced water included

SALADS

choice of one

Butter Lettuce Salad, Oranges, Endive, Roquefort Cheese, Balsamic Vinaigrette
Roasted Beet Salad, Goat Cheese Crostini, Toasted Hazelnuts, Mizuna, Citrus Vinaigrette
Chopped Farmer's Market Vegetable Salad, Shaved Parmesan, Balsamic Vinaigrette
Haricot Vert Salad, Goat Cheese, Toasted Pine Nuts, Micro Greens, Basil Vinaigrette
Shaved Asparagus, Spring Field Greens, Saffron Aioli, Coriander Citrus Vinaigrette
Snap Peas, Edamame, Watermelon Radish, Carrot-Sesame Vinaigrette
Wild Arugula, Fresh Cherries, Pickled Rhubarb, Fresh Ricotta, Balsamic Reduction
Baby Spinach & Kale Salad, Belgium Endive, Apple, Quinoa, Bleu Cheese Crumbles, Cider Vinaigrette
Anise Salad of Green Apples, Cherries, Hyssop Blooms, XO Gouda, Tarragon Vinaigrette
Green Garbanzos, English Peas, Preserved Lemon, Morel Mushrooms, Baby Greens, Frisée,
Radish, Pea Tendrils, Meyer Lemon Vinaigrette

ENTREES

choice of one

Pan Roasted Chicken, Potato Puree, Sautéed Spinach, Rosemary Natural Jus
Jidori Chicken, Heirloom Carrot Puree, Grilled Asparagus, Roasted Pearl Onion, Natural Jus
Mustard Grilled Chicken, Wilted Spinach, Pine Nuts, Pecorino, Saffron Pilaf
Slow Braised Boneless Short Rib, Potato Puree, Grilled Asparagus, Port Wine Reduction
Green Garlic Crusted Flat Iron Steak, Pommes Aligot, Bordelaise
Grilled Filet Mignon, Braised Greens, Spring Vegetables, Mustard Bordelaise, Roasted Fingerling Potatoes
Ginger Almond Crusted Salmon, Cauliflower Puree, Ancient Grain Risotto, Aged Red Wine Sauce
Roasted Salmon, Heirloom Carrots, Asparagus, Julienne Radish, Artichoke Confit, Artichoke Emulsion
Grilled Grouper, Lemon, Capers, Green Olive, Artichoke Relish, Crispy Potato Wafer
Sweet Potato Quinoa Cake, Sautéed Spinach, Chickpea Ragout, Fire Roasted Tomato Sauce (V)

DESSERTS

choice of one

Valrhona Chocolate Truffle Cake, Chantilly Cream
Peach Melba Cheesecake, Ricotta Lemon Cheesecake, Poached Citrus Peaches, Berry Sorbet
Caramelized Sweet Corn Pudding, Blueberry Compote, Coconut Cream (V, GF)
Tropical Diver Dome, Coconut Lime Cake, White Chocolate Lime Mousse, Raspberry Gelee,
Passion Fruit Glazed*
Cushion Cake Trio | Blackberry Lavender, Vanilla Raspberry, Key Lime Coconut*
Black Forest Cherry, Chocolate Cake Layered with Cherry Liquor, White Chocolate Mousse

*Customization Available

CURATED EXPERIENCES

FRESH PASTA

Spring Sweet Pea Tortelloni, Leeks, Fava Beans,
English Peas, Crispy Sage
Ricotta Ravioli, Fire Roasted Sweet
Corn, Pearl Onions, Pecorino

DUET ENTREE

Chicken Addition
Fish | Shrimp Addition
Lobster | Crab Cake Addition



SPRING | SUMMER MENU

room to graze

rolls & butter, coffee, hot tea, and iced water included
2 hours of food service



SEASONAL TABLE

SALADS

choice of two

Farro, Sugar Snap Peas, Asparagus, Fava Beans, Mint, Lemon Vinaigrette
White Bean Hummus, Feta, Tzatziki, Olives, Artichokes, Orzo, Tomato, Basil, Oil, White Balsamic Vinegar
Fava Beans, Snow Peas, Arugula, Mint, Fennel Fronds, Sumac Lemon Vinaigrette

ENTREES

choice of two

Market Fresh Fish, First of Season Baby Vegetables, Green Almonds, Lemon Beurre Blanc, Nasturtium
Peruvian Beef Kebobs, Aju Amarillo, White Corn Salad
Tequila Garlic Lime Marinated Skirt Steak
Mole Lacquered Chicken, Jalapeno-Oregano Brine, Chili Butter, Mole Poblano
Buttermilk Marinated Cornbread Crusted Fish & Chips, Cajun Spiced Kennebec French Fries

ACCOMPANIMENTS

Spring Orzo, Sautéed Asparagus, Spring Peas, Tarragon Oil
Shawarma Spiced Roasted Vegetable Medley Parsley
Crispy Smashed Potatoes, Crispy Onions, Aleppo Pepper, Parsley

DESSERTS

Strawberry Rhubarb Tart, Whipped Vanilla Bean Crème Fraiche
Seasonal Fresh Fruit & Berries
Mini Eclairs | Nutella, Blueberry, Lavender

WOLFGANG PUCK CLASSIC

SALADS

Chopped Farmer's Market Vegetable Salad, Shaved Parmesan, Balsamic Vinaigrette
Roasted Beets, Herbed Goat Cheese, Toasted Hazelnuts, Citrus-Shallot Vinaigrette

ENTREES

Pan Roasted Chicken, Rosemary, Natural Jus
Slow Braised Beef Short Rib, Caramelized Shallots, Whole Grain Mustard
Herb Crusted Salmon, Tomato Fennel Fondue

ACCOMPANIMENTS

Garlic Roasted Potato Puree, Chives
Fusilli Pasta, Sun Dried Tomatoes, Snow Pecorino, Crispy Basil
Sautéed Seasonal Vegetables, Garlic, Fresh Herbs

DESSERTS

Valrhona Chocolate Truffle Cake, Chantilly Cream
Seasonal Fresh Fruit & Berries
Apple Tarte Tatin, Caramel Sauce, Crème Fraiche



SPRING | SUMMER MENU

room to graze

coffee, hot tea, and iced water included
2 hours of food service



SOUTHERN STYLE

SALAD

Spinach Salad, Spicy Pecans, Sliced Apples, Bleu Cheese, Confit of Bacon Vinaigrette
Granny Nanny's Jalapeno Corn Bread, Butter

ENTREES

Honey-Stung Fried Chicken Breasts
Barbecued Wild Salmon, Poached Peach Chutney
Savannah Shrimp & Cheddar Cheese Grits

ACCOMPANIMENTS

Buttered Corn Off the Cob
Cornmeal Encrusted Fried Green Tomatoes, Goat Cheese Crumbles, Herb Remoulade
Sweet Potato Mash, Caramelized Brown Sugar

DESSERTS

Strawberry Shortcake, Layered Biscuits, Macerated Strawberries, Vanilla Bean Whipped Cream
Seasonal Fresh Fruit & Berries
Banana Parfait, Banana Mousse, Toasted Marshmallow Bourbon Cream, Vanilla Wafer, Caramelized Sugar

BUON APPETITO

SALADS

Caesar Salad, Shaved Parmesan, Capers, Sundried Tomatoes Julienne, Garlic Herb Croutons
Caprese Salad, Vine-Ripened Tomatoes, Mozzarella, Basil Julienne, Olive Oil, Aged Balsamic
Herbed Focaccia

ENTREES

Pan Seared Chicken Piccata, White Wine, Lemon, Capers
Roasted Seasonal White Fish, Blistered Cherry Tomatoes, Beurre Blanc
Four-Cheese Cavatappi, Truffle Scented Olive Oil

ACCOMPANIMENTS

Roasted Eggplant & Peppers, Toasted Pine Nuts, Pearl Onions, Aged Balsamic
Sautéed Broccolini, Candied Garlic

DESSERTS

Classic Tiramisu Parfait
Seasonal Fresh Fruit & Berries
Miniature Pistachio Mascarpone Cannoli



SPRING | SUMMER MENU

room to graze

coffee, hot tea, and iced water included
2 hours of food service



FRESCA COMIDA

SALAD

Frisée & Bibb Lettuces, Shaved Manchego, Rainbow Carrots, Marcona Almonds, Orange-Balsamic Vinaigrette
Tortilla Chips & Fire Roasted Tomato Salsa

ENTREES

Fajita Style Chicken, Peppers & Onions
Orange-Garlic Marinated Flank Steak
Mojo Roasted Salmon, Charred Pineapple Pico de Gallo

ACCOMPANIMENTS

Cumin Scented Rice
Braised Black Beans, Guajillo Peppers
Grilled Street Corn, Cilantro, Queso Fresca

DESSERTS

Mexican Spiced Hot Chocolate Cookie
Seasonal Fresh Fruit & Berries
Cinnamon Dusted Churro, Vanilla Bean Custard



SPRING | SUMMER MENU

room to graze

90 minutes of food service

SALADS & SAMMIES

SALADS

choice of three

Fingerling Potato Salad, Chopped Celery
Chopped Farmer's Market Vegetable Salad, Shaved Parmesan, Balsamic Vinaigrette
Caesar Salad, Shaved Parmesan, Capers, Julienned Sundried Tomatoes, Garlic Herb Croutons, Caesar Dressing
Chopped Greek Salad, Romaine, Tomatoes, Cucumbers, Olives, Feta Cheese, Herb Vinaigrette
Fusilli Pasta Salad, Spinach, Tomatoes, Mozzarella, Scallions
Farmer's Market Fruit Salad

SAMMIES & WRAPS

choice of three

Smoked Turkey BLT, Applewood Bacon, Arugula, Red Onion, Sundried Tomato Aioli, Whole Wheat Roll
Shaved Ham Torta, Chipotle Black Bean Spread, Oaxaca Cheese, Lettuce, Tomato, Garlic Lime Aioli
Roast Beef, Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll
Tuna Salad, Citrus Zest, Herbs, Lettuce, Tomato, Red Onion, Whole Wheat Roll
Chicken Caesar Wrap, Sundried Tomato, Celery, Capers, Garlic Dressing, Spinach Wrap
Market Wrap, Avocado, Cucumber, Hummus, Za'atar Roasted Tomato, Sunflower Seeds, Spinach

ACCOMPANIMENTS & DESSERT

Kettle Chips
Dark Chocolate & Salted Caramel Tart
Caramelized Meyer Lemon Tart
Coffee, Hot Teas, Iced Water

BOX IT UP!

SAMMIES & SUCH

choice of three

Smoked Turkey BLT, Applewood Bacon, Arugula, Red Onion, Sundried Tomato Aioli, Whole Wheat Roll
Shaved Ham Torta, Chipotle Black Bean Spread, Oaxaca Cheese, Lettuce, Tomato, Garlic Lime Aioli
Roast Beef, Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll
Chinois Salad, Grilled Marinated Chicken, Crispy Wontons, Candied Cashews, Mustard-Ginger Vinaigrette
Tuna Salad, Citrus Zest, Herbs, Lettuce, Tomato, Red Onion, Whole Wheat Roll
Chicken Caesar Wrap, Sundried Tomato, Celery, Capers, Garlic Dressing, Spinach Wrap
Market Wrap, Avocado, Cucumber, Hummus, Za'atar Roasted Tomato, Sunflower Seeds, Spinach
Barley Bowl, Red Onion, Kalamata Olive, Feta Cheese, Herb Roasted Chicken, Cucumber, Tomatoes, Red Wine Vinaigrette
Forbidden Black Rice Bowl, Miso Glazed Salmon, Sesame Cucumbers, Avocado, Torn Seaweed, Miso Vinaigrette
Quinoa Bowl, Grilled Flank Steak, Sweet Corn, Cotija Cheese, Lime, Avocado, Creamy Jalapeno Dressing

EACH BOX INCLUDES

Kettle Chips, Seasonal Pasta Salad
Chocolate Chip Cookie, Bottled Water

Service Charge & sales tax is additional

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SPRING | SUMMER MENU

a fresh start

coffee, hot tea, and iced water included
2 hours of food service

CONTINENTAL

Croissants, Cinnamon Buns, Seasonal Muffins*
Jams, Whipped Butter
Seasonal Fruits & Berries
Fruited Greek Yogurt
Orange, Cranberry, Apple Juices

ALL AMERICAN TABLE

Croissants, Cinnamon Buns, Seasonal Muffins*
Jams, Whipped Butter
Seasonal Fruits & Berries

Farm Fresh Scrambled Eggs, Fresh Herbs
Savory Chicken Sausage
Applewood Smoked Bacon
Roasted Red Potatoes, Sweet Onion, Chive Butter
Brioche French Toast, Powdered Sugar, Vermont Maple Syrup, Butter
Orange, Cranberry, Apple Juices

CURATED EXPERIENCES STATIONS

TOAST BAR**

Avocado Puree, Whipped Butter, Whipped Goat Cheese
Sliced Jalapenos, Watermelon Radish, Grilled Asparagus
Everything Bagel Seasoning, Himalayan Sea Salts, Jams
12-Grain Whole Wheat, Sourdough, Pumpernickel, Marble Rye

GRITS & BITS

Logan Turnpike Grits
Andouille, Blackened Shrimp, Bacon
Chives, Gruyere, Cheddar, Brown Sugar, Butter
Everything Bagel Seasoning, Himalayan Sea Salts

UPSTREAM

Smoked Salmon
Capers, Red Onion, Vine Ripened Tomatoes, Hard Boiled Eggs
Whipped Cream Cheese, Dill Whipped Goat Cheese Schmeared
Toasted Crostini
Everything Bagel Seasoning, Himalayan Sea Salts

ODDS & ENDS OFFERINGS COOL IT DOWN

Greek Yogurt & Granola Parfaits
Variety of Bagels, Cream Cheese
Hard Boiled Eggs
Alternative Milks on Coffee Station

HOT STUFF

Wild Mushroom & Goat Cheese Frittata
Classic Quiche Lorraine, Bacon, Gruyere
Scrambled Eggs, Bacon, Aged Cheddar Burrito
Egg White, Spinach, French Feta Burrito

*Gluten Free available upon request

**\$200 Chef per 75 guests



SPRING | SUMMER MENU

give me a break

1 hour of food service

BREAK YOUR WAY

choice of five

Boom Chicka Pop Popcorn
Regular & BBQ Kettle Chips
Terra Root Vegetable Chips
Yogurt Covered Pretzels
Jumbo Chocolate Chip Cookies
Dried Fruits, Nuts, Seeds
Whole Fruit
Assortment of Lara, Power, Kind Bars
Roasted Red Pepper Hummus & GF Pretzels

Mini Hard Pretzels
Savory & Kettle Popcorn
Goldfish Crackers
Peanut M&Ms
Swedish Fish
Gummy Bears
Trail Mix

CHIPS & DIPS

Tortilla Chips, Toasted Pita Points
Green Goddess Dip, Spiced Black Bean & Cotija Cheese Dip
Salsa Roja, Tomatillo Salsa Verde

NICE & SWEET

Chef's Selection of Assorted Cookies
Brownies & Blondies
Lemon Bars
Rice Crispy Treats

MEZZA

Garlic Toasted Crostini, Toasted Pita Points
Classic Hummus, Minted Bacon Pea Puree, Tzatziki
Baba Ghanoush, Red Pepper Walnut Muhammara
Grilled Vegetables, Cumin Vinaigrette

CHARCUTERIE BOARD

Prosciutto, Salami, Serrano Ham
Boursin, Herb Encrusted Goat Cheese, Local Cheddar,
Manchego
Dried Apricots, Marcona Almonds, Salted Cashews
Crackers, Cracked Lavash
Cornichons, Mustard

HYDRATION STATION

DRINK UP

Coffee & Hot Tea
Coke, Diet Coke, Sprite, Ginger Ale
Bottled Water

THIRSTY

Coffee & Hot Tea
Coke, Diet Coke, Sprite, Ginger Ale
Bottled Water
AHA Sparkling Water
Sweet & Unsweetened Tea

4 hours | 8 hours

CATCH A BUZZ

Coffee & Hot Tea
Coke, Diet Coke, Sprite, Ginger Ale
Powerade, Vitamin Water, Monster Energy Drinks
Bottled Water

4 hours | 8 hours

